

**Product code :**

**Caramel colouring E150c**

**Certification(s) :**

n/a

## 1. COMPOSITION

**Ingredients (1) :**

Caramel colouring ammoniacal E150c

**Allergens (2) :**

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells and by-products	Absence
Celery and by-products	Absence
Mustard and by-products	Absence
Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites <sup>3</sup>	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

**Substances regulated :**

n/a

## 2. SPECIFICATIONS

**Organoleptic characteristics:**

Appearance : Dark brown liquid

Taste / Smell : Characteristic of caramel

**Physico-chemical characteristics:**

Density : 1.310 +/- 0.005

### 3. STORAGE

**BEST BEFORE DATE : 12 months**

Store between 0 and 4°C.

Store in a closed container, away from light and heat.

### 4. RECOMMENDATIONS FOR USE

**For foodstuffs: Limited use. Not intended for consumption as is.**

**Dosage/ Proportioning:**

According to application and regulation

**Labelling guidelines for using in a food-processing flavoured product:**

« Colouring E150c" or « Colouring : E150c caramel" or « Colouring E150c (caramel)".

*Date of update : 08/02/2024*

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*1 According to regulation (CE) n°1334/2008 from December 16th, 2008.*

*2 According to regulation (CE) n°1169-2011 - intentional presence or absence*

*3 In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit*

*4 Natural colouring*

*Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.*

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